Creamy Avocado and Cilantro Vinaigrette

Serves 4-6

Ingredients

1 avocado
¼ clove of garlic, peeled
¼ cup roughly chopped cilantro
¼ cup greek yogurt
1 tablespoon fresh lime or lemon juice (or white vinegar)
3 tablespoons olive oil
¼ teaspoon kosher salt
¼ teaspoon ground black pepper
Water

Preparation

1. Place all the ingredients in a food processor or blender.
2. Process until smooth. Thin the salad dressing to your desired consistency with about ⅓ cup of water until it reaches a desired consistency.
3. Keep in an airtight container for 1-2 weeks.
4. Use the avocado dressing with your favorite salad recipe.

Note

The cilantro can be substituted with equal amounts of BASIL to use as a dressing on your favorite avocado, tomato and mozzarella salad. It may also be substituted with half the amount of DILL and used as a dressing on top of your favorite blini and smoked salmon recipe.

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We suggest using it on an avocado, tomato, mango, corn, cilantro and nordic shrimp salad.